

## Hirano Jozo Inc.



164 Tokunaga, Yamato-cho,  
Gujo  
0575-88-2006  
9:00-17:00  
Closed on Saturdays and Sundays  
New sake events / Scheduled for mid-  
March (open to the public)  
Tasting / ○ (free)



A sake brewery located in a village known for its waka poetry, often called the home of traditional Japanese poetry. The famous local water is drawn onto the premises and is used not only for brewing but also washing the rice and tools. From great water comes great sake. This famous water is the secret to the deliciousness of the brewery's well-known Bojo brand.



### Junmai Ginjo (Gujo Gohyakumangoku)

A truly Japanese flavor made using 100% Gohyakumangoku rice grown in Gujo. The subtle fruity aroma and the mellow, umami flavor of rice make this a great sake to enjoy with a meal.



**Rice variety** Gohyakumangoku (Gujo)

**Polishing ratio** 55% **Sake meter value** +4

**Alcohol by volume (ABV)** 15%

**How to enjoy** Hana-bie, suzu-bie

**Flavor** Slightly sweet, refreshing

**Pairing** Sea bream carpaccio, salt-grilled yellowtail and saury, tempura (shrimp, white fish, etc.)



Genshu  
Shiro Nigori

## Nunoya Hara Shuzojo



991 Shirotori, Shirotori-cho,  
Gujo  
0575-82-2021  
9:00-17:00  
Closed on Saturdays, Sundays,  
and public holidays  
New sake events / —  
Tasting / ○ (free)



The head of the family serves as the master brewer and is particular about using rice, water, and brewers from Gifu Prefecture. By using local rice and underground water from the Hakusan water system, pumped up from a well on the premises, with natural flower yeast isolated from flowers in nature, this brewery produces sake with rich aromas and flavors unlike any other you have ever tasted.



### Genbun Tennen Hana Kobo Sakura Honjzo

Made using natural sakura flower yeast, this sake has an elegant and rich aroma and a refreshing flavor. With no peculiarities, this is one you will not tire of, and it goes well with any cuisine.



**Rice variety** Akita Komachi  
(Gifu Prefecture)

**Polishing ratio** 70% **Sake meter value** +3

**Alcohol by volume (ABV)** 15-16%

**How to enjoy** Suzu-bie, hiya, hinatakan, hitohada-kan, nuru-kan, jo-kan

**Flavor** Slightly dry, refreshing, fresh

**Pairing** Tempura, sashimi, grilled seafood



Genbun Tennen  
Hana Kobo  
Aberia Junmai  
Ginjo